



Groote Post Shiraz 2009

main variety Shiraz

vintage 2009

analysis alc: 14.5 | ph: 3.59 | rs: 3.9 | ta: 6.3

type Red

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fragrant

wine of Darling

body Full

tasting notes

The 2009 continues the precedent of a full-bodied and generous wine displaying characteristic scents of white pepper and violets on the nose with dark fruit and a full array of spices on the palate presented in a smooth and elegant style.

ageing potential

Excellent ageing potential and one to stock up on.

blend information

100% Shiraz

food suggestions

Food match like Oxtail or Steak and Kidney Pie.

in the vineyard

Vines planted: 2001, 2002

Soil: Hutton

Irrigation: Supplementary

Trellising: 5 wire Perold

about the harvest

It was our first vintage that we used 100% of our own fruit. We controlled the production by leaving only one bunch/bearer, to try and optimize ripeness.

Balling Harvested: 26° Balling

Yield: 6t/ha

in the cellar

We split our fermentation by using open tanks and pump-over fermenters. Some of the grapes only spent a week on the skins, while others spent almost 4 weeks. The idea is to achieve a very complex and versatile Shiraz. The wine spent 12 months in 300l barrels, of which 20% was in American oak.